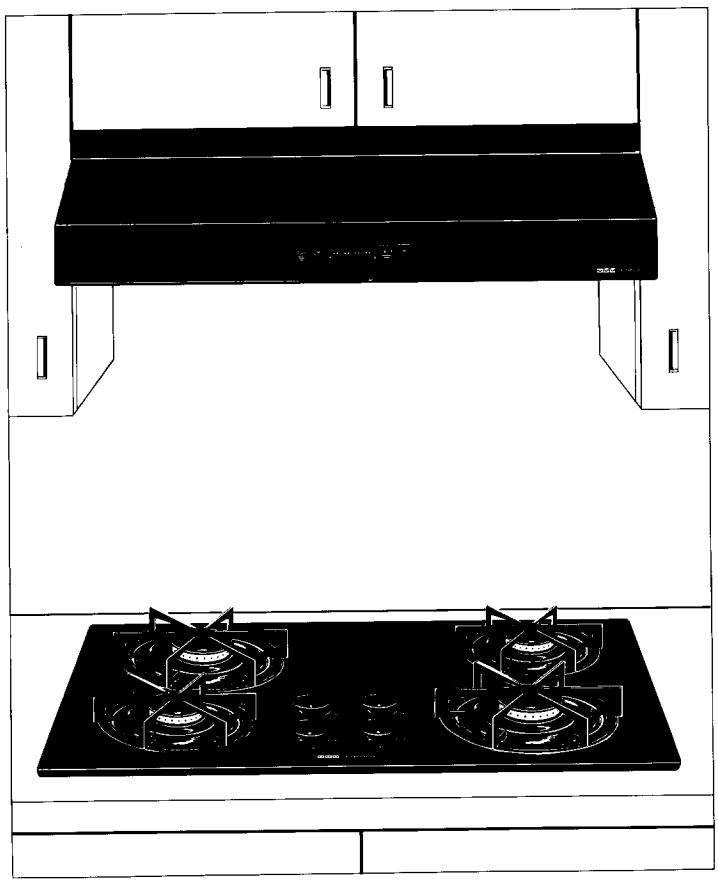
JENN-AIR

Use and Care Manual

Sealed Gas Cooktops

Models CCG456, CCG457, CCG556, CCP457, CCP556 Series



Model CCG456

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WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

- WHAT TO DO IF YOU SMELL GAS

  - Do not try to light any appliance.
  - Do not touch any electrical switch; do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
  - Extinguish any open flame.

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

- SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE -

SAFETY PRECAUTIONS

Read before operating your cooktop

All appliances - regardless of the manufacturer - have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed:

1. Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never use your appliance for warming or heating the room. This warning is based on safety considerations.
3. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear proper apparel. **Loose-fitting or hanging garments** should never be worn while using the appliance.
5. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized Jenn-Air Service Contractor.
6. Do not store combustible materials, gasoline or other flammable vapors and liquid near cooktop.
7. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not use a towel or other bulky cloth.
9. Select cookware large enough to properly contain food and avoid boil overs or spillovers. This will save on cleaning and prevent hazardous accumulations of food, since heavy splattering or spillovers left on a cooktop **can** ignite. Pan size is especially important in deep fat frying.
10. Never leave cooktop unattended at **Hi** heat settings. Boil over causes smoking and greasy spillovers that may ignite.

11. TYPE OF COOKWARE - Avoid pans that are unstable and easily tipped. In choosing pans, look for easily-grasped handles that will stay cool. Pans that are too heavy when filled with food can also be a hazard. If pan handles twist and cannot be tightened, discard the pan.
12. HANDLES - Always turn pan handles to the side or back of the cooktop - not out into the room where they are easily hit. COOKWARE HANDLES SHOULD BE TURNED INWARD AND NOT EXTEND OVER ADJACENT SURFACE BURNERS to minimize burns, ignition of flammable materials, and spillage due to unintentional contact with the cookware.
13. CAUTION - Do not store items of interest to children in cabinets above cooktop-children climbing on the cooktop to reach items could be seriously injured.
14. Do not touch surface burner areas or any areas near burners. During and after use, these areas may be hot enough to cause burns. Avoid contact with these areas by clothing or other flammable materials until they have had sufficient time to cool.
15. Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
16. Keep all controls "OFF" when units is not in use.
17. GREASE - Grease is flammable and should be handled carefully. Never leave any cooking operation unattended. Let fat cool before attempting to handle it. Do not allow grease to collect around the cooktop. Wipe up spillovers immediately.
18. If the cooktop is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners creating a FIRE HAZARD.
19. Do not use aluminum foil to line burner spillover bowl. Restriction of normal air flow may result in unsafe operation.
20. Clean only parts listed in this manual and use procedures recommended.
21. Always allow hot pans to cool in a safe place out of the reach of small children.
22. A faint gas odor may indicate a gas leak. If a gas odor is detected, cut off the gas supply to the cooktop. Call your installer or local gas company to have the possible leak checked. **Never use a match or other flame to locate a gas leak.**

IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can be minimized by properly venting the burners to the outdoors.

WARNING

Electrical Grounding Instructions

The appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

About Your Jenn-Air

Congratulations on your choice of a Jenn-Air sealed gas cooktop. Your cooktop has sealed gas burners with automatic reignition. The chart below describes the difference between models.

Cooktop	Model #	Type of Gas
30" 4 burners	CCG456	Natural only
	CCG457	Natural only
	CCP457	LP only
36" 5 burners	CCG556	Natural only
	CCP556	LP

NOTE: BTU rates are listed on p.7.

Before you begin cooking with your new cooktop, please take a few minutes to read and become familiar with the instructions in this book. Should you have any questions about using your Jenn-Air gas cooktop, write to us. Be sure to provide the model number.

Consumer Relations Department
Jenn-Air Company
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Indianapolis, IN 46226-0901

How A Surface Burner Works

When the control knob is turned ON, gas will flow into the burner. The solid state ignitor will click until the gas is ignited. (NOTE: All burner ignitors will spark regardless of which burner is being operated.) If the burner flame should go out, the automatic reignition system will automatically spark to reignite that burner. This feature is provided as a convenience. It is not intended to be interpreted as a safety feature.

A properly adjusted burner with clean ports will light within a few seconds. The cone-shaped flame will be clear blue in color with a clearly defined inner cone. There should be no trace of yellow in the flame. If the burner flame is yellow, lifts off the ports, or is noisy, the air/gas mixture may be incorrect. Therefore, contact a service technician to make the needed adjustment.

The infinite surface controls provide flexibility in heat setting selection. (See page 7)

How to Operate in the Event of a Power Failure

In case of prolonged power failure, you can manually light the surface burner by holding a lighted match near the burner ports and slowly turning the control knob counterclockwise (after depressing) to the **Hi** setting.

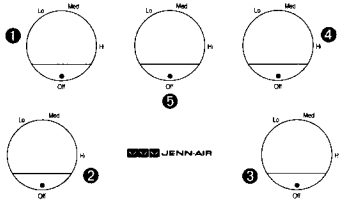
NOTE: Do not leave cooktop unattended when cooking during a power failure. The automatic reignition feature of your cooktop will not operate during a power failure.

NOTE: There is no overhead hood fan so smoke and condensation can gather.

Surface Controls

To Set Controls

- Since the controls are a push-turn type, they must be pushed down before turning. To set (from the OFF position), push down on control knob and immediately turn counterclockwise to desired setting.
- Igniter will spark, at any position, until there is a flame.



Control Locations (BTU Rates)

1. Left rear surface burner (10,000 BTUs)
2. Left front surface burner (9,500 BTUs)*
3. Right front surface burner (12,000 BTUs)
4. Right rear surface burner (9,100 BTUs)
5. CCG556 & CCP556 - Center rear burner (6,000 BTUs)

* For CCG457 & CCP457, the BTU rate on Hi is 6,000. This burner is designed especially for cooking delicate items.

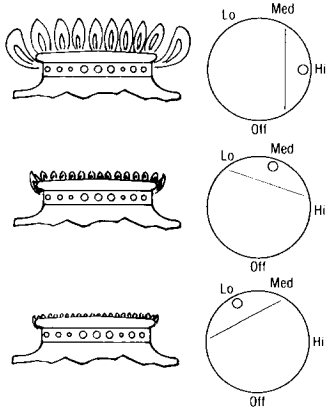
NOTE: The cooktop is equipped with different size surface burners. Match pan size to surface burner. The use of undersized pans will expose a portion of the flame.

NOTE: Do not allow large cookpots to extend over control knobs. Heat trapped between large cookpots and control knob could possibly cause knobs to become hot to the touch.

Suggested Control Settings

The controls offer flexibility in heat setting selection. An infinite number of settings exist between **Hi** and **Lo**. At the **Hi** setting, a detent may be felt. For all settings other than **Hi**, simply adjust your flame for best results.

The size and type of cookware and the amount and type of food being cooked will influence the setting needed for best results. Suggested settings are provided as guidelines.



Hi: A fast heat to start cooking quickly, to bring liquids to a boil, to preheat oil for deep fat frying.

(Medium High) For fast frying or browning of foods, to maintain rapid boil of large amounts of food, to maintain oil temperature for deep fat frying.

Med: For most frying, sauteing, and slow boil of large amounts of food.

(Medium Lo) For simmering, maintaining boil of small amounts of food.

Lo: Maintaining serving temperatures of foods, melting butter or chocolate.

Cookware Selection

To achieve optimum cooking performance, use cookpots with flat bottoms, tight fitting covers, and sized for the surface burner.

Size of Cookware

The cooktop is equipped with different sizes of surface burners.

Flame size should be adjusted so it does not extend beyond the edge of the cookware. This instruction is based on safety considerations. Adjusting the size of the flame to fit the size of the cookware also helps to save fuel.

NOTE: Do not allow large cookpots to extend over control knobs. Heat trapped between large cookpots and control knob could possibly cause knobs to become hot to the touch.

IMPORTANT: Leave a minimum of 1-1/2" between side of cookpot and surrounding surfaces, such as countertop backsplash or side walls, to allow heat to escape to avoid possible damage to these areas.

Cookware Materials

- Aluminum cookware heats evenly and quickly. A slightly larger flame size can be used. The flame can be adjusted so it comes to the edge of the cookware. However, the flame should NEVER be adjusted so that it extends beyond the bottom of the cookware.

- Stainless steel cookware with copper or aluminum cores heat evenly and fairly quickly. The flame size should be adjusted to extend only halfway between center and edge of the cookware bottom for best results.

- Cast iron cookware heats slowly.

- Check manufacturer's recommendations before using porcelain on steel, porcelain on cast iron, glass, glass/ceramic, earthenware, or other glazed cookpots.

Covered Cookware

If the cookware is covered, less fuel will be needed; therefore, a lower flame size can be used.

NOTE: Food will not cook any faster when more than the amount of heat needed to maintain a gentle boil is used.

Service Information

Check the following list to be sure a service call is really necessary.

If surface burner fails to light:

- check to be sure unit is properly connected to power supply.
- check for a blown circuit fuse or a tripped main circuit breaker.
- check to be sure burner is correctly rated for your type of gas.
- check to be sure burner ports or ignition ports are not clogged.
- check to be sure igniter is clicking. If igniter doesn't click, turn control knob OFF.

If the flame is uneven:

- burner ports may be clogged.
- flame setting may need to be adjusted.

If surface burner flame lifts off the ports:

- contact an authorized Jenn-Air Service Contractor.

If surface burner flame is yellow in color:

- contact an authorized Jenn-Air Service Contractor.

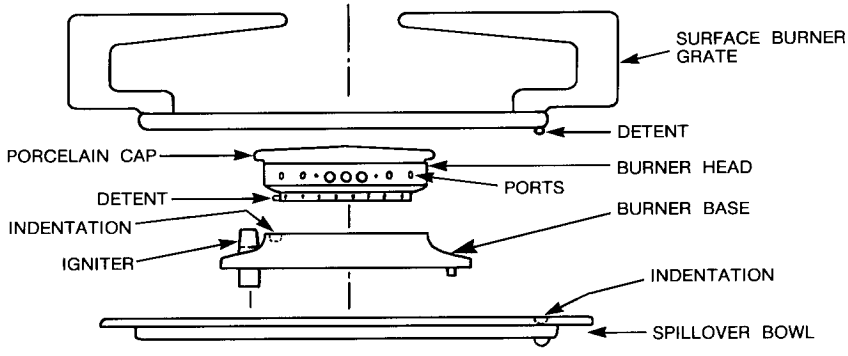
If You Need Service

- call the dealer from whom your appliance was purchased or the authorized Jenn-Air Service Contractor listed in the Yellow Pages. Your Jenn-Air Service Contractor can provide better and faster service if you can accurately describe problems and give model and serial number of the appliance. Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information of owner's responsibilities for warranty service.
- if the dealer or service company cannot resolve the problem, write to MAYCOR Parts and Service Co., P.O. Box 2370, Cleveland, TN 37320-2370, 615-472-3333.
- use and care manuals, service manuals, and parts catalogs are available from MAYCOR for a nominal charge.

All specifications subject to change by manufacturer without notice.

Cleaning Parts of Your Cooktop

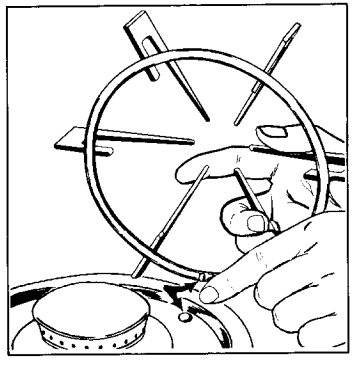
Be sure all controls are OFF and all cooktop parts are cool before cleaning.



Surface Burner Grates

The surface burner grates are made of porcelain on steel. Therefore, the grates can be washed in the sink with mild detergents and a plastic scrubber or washed in the dishwasher.

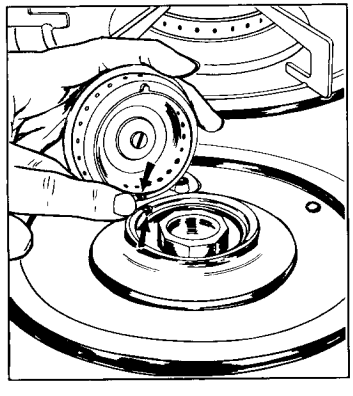
When replacing the grates, carefully align the detent (ball) on the grate with the indentation in the spillover bowl. If the grates are not properly aligned, they may rock.



Surface Burner Heads

The surface burner heads are removable for cleaning. The caps are porcelain, while the port areas are aluminum. Wash the surface burner heads in the sink with mild detergent and a plastic scrubber.

When replacing the burner heads, carefully align the detent on the head with the indentation in the burner base.



NOTE: Check to be sure all ports are open. To open clogged ports, insert a toothpick directly into each port.

NOTE: When burner heads are removed for cleaning, be careful not to spill liquids through the hole in the burner bases.

Surface Burner Bases

The surface burner bases are not removable. Clean with warm soapy water and a sponge or dishcloth. Burned on grease can be removed with a household cleaner, such as Fantastik or 409, and a sponge. To prevent scratching, do not use abrasive cleaners or scrubbing pads.

NOTE: Be careful not to spill liquids through the holes in the burner bases.

Porcelain Spillover Bowls

Never wipe a warm or hot porcelain enamel surface with a damp cloth. For general daily cleaning and light soil, wash with warm soapy water, rinse, and dry. To remove grease spatters, spray with cleaners such as Fantastik or 409. DO NOT use abrasive or caustic cleaning agents which may permanently damage the finish.

Igniters

If the igniters get dirty or greasy, clean with a toothbrush and warm soapy water. Rinse and dry thoroughly. DO NOT STRIKE or PRY the ceramic igniter.

Glass Cooktop

The tempered glass cooktop will withstand temperature changes while cooking. Although impact resistant, treat this glass cooktop with the same care you would any glass material.

Clean glass cooktop after surface has cooled. Wipe with a clean, damp sponge or cloth. Rinse and dry thoroughly to prevent a filmy residue. A glass cleaner may be used to remove smudge marks and stains.

Control Knobs

The knobs on the control panel can be removed with the controls in the OFF position. Pull each knob straight from the shaft. Wash knobs in warm soapy water or dishwasher; do not use abrasive cleansers or materials. To replace each knob, match flat part of knob opening with the flat on the shaft, *returning in OFF position.*

IMPORTANT: Never use a metal blade to pry knob off. If knob cannot be easily removed, tuck the folds of a cloth dishtowel under the knob skirt and pull the towel upward with steady, even pressure.

IMPORTANT: Be careful to replace the knobs with gentle pressure. Never hit the knob on the shaft with your hand or any other object.

NOTE: When knobs are removed for cleaning, be careful not to spill liquids through holes in the control area.